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WE CLAIM:

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- 1. A sushi maker for home or commercial use, comprising
- * a base-plate supporting a roll making sheet;
- * a roll-up sheet removably held on said base-plate in a substantially flat condition held by clamps or similar arrangement allowing for the deposit of a layer of seaweed over said sheet, and when released from said clamps said sheet taking up a cylindrical configuration or rolled up mechanically; and
- * a cooked-rice container mounted on horizontal or vertical rails adopted to release a 10 portion of rice over said base plate.
 - 2. The sushi maker as claimed in claim 1 wherein said container is mounted by means of a parallelogram.
- 15 3. The sushi maker as claimed in claim 1, further provided with a bamboo mat configured to rest on said roll-up sheet and onto which said layer of seaweed may be deposited.
- 4. The sushi maker as claimed in claim 1, further including a mechanism attached to said base-plate and engaging said clamp members, said mechanism allowing for controlled gradual release of said roll-up sheet from its flat configuration to its cylindrical form.
- 5. The sushi maker as claimed in claim 1 wherein said roll-up sheet is provided with extended portions at its four corners.
 - 6. The sushi maker as claimed in claim 3, wherein said mechanism is in the form of a left-hand right-hand screw rotatable by the user by means of a handle, said screw engaging nuts attached to said clamps.
 - 7. The sushi maker as claimed in claim 1, wherein said cooked rice container has a substantially open bottom face, the rice being retained therein by an array of thin elements rigidly supported by said container.

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8. The sushi maker as claimed in claim 1, wherein said cooked rice container includes a cutting device for slicing off a lowest layer of cooked rice for deposit onto said seaweed layer.

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9. The sushi maker as claimed in claim 1, wherein said container is further provided with a compression device for compressing cooked rice held in said container, and for discharge of the lowest layer through gaps between said plurality of thin elements.

10. The sushi maker as claimed in claim 6, wherein said cutting device for slicing off 10 a lowest layer of cooked rice comprises multiple spaced-apart cutter elements retained in a rigid outer frame, cutting off being effected by relative longitudinal movement between said cooked rice container and said cutter rigid outer frame a distance substantially equal to the distance between said cutter elements.

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11. The sushi maker as claimed in claim 10, wherein before beginning said cutting off movement said cutter elements are positioned directly below and in line with an array of thin elements rigidly supported at the bottom of said container.

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12. The sushi maker as claimed in claim 10, wherein said cutter elements comprise stainless steel wires.

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13. The sushi maker as claimed in claim 10, further provided with a mechanism for driving said container to effect cutting.

14. The sushi maker as claimed in claim 13, wherein said mechanism can be operated by hand by applying pressure in a substantially downward direction.

15. The sushi maker as claimed in any of the claims being manually operated.

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- 16. The sushi maker as claimed in any of the claims being electrically operated.
- 17. The sushi maker as claimed in any of the claims being pneumatic operated.

18. The sushi maker as claimed in any of the claims being hydraulically operated.